NEW ENGLAND FARMER.

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COMMUNICATIONS.

FOR THE NEW ENGLAND FARMER.

BEES.

MR FESSENDEN—In your 44th No. a writer over the signature of "Medicus," says there is a fact observable in the economy of bees, which to his mind is inexplicable. This mystery is, how the bees in the month of March, before a tree or shrub is in bloom, or any signs of vegetation are manifested, can procure the substance resembling pollen, which they obtain from flowers and blossoms in their season. I make no pretensions to the appellation of a "curious observer," but if I am not greatly mistaken, the witch hazel is in blossom all winter. And Fessenden's New Gardener, tells me the "Mezereon is a beautiful shrub, blooming in the month of *March*, loaded with flowers of delightful fragrance. It is as hardy as a shrub oak." And it is probable there are many other blossoms in the winter, that these sagacious and industrious insects can procure pollen from. L.

May 25.

FOR THE NEW ENGLAND FARMER.

THE BISON.

MR FESSENDEN—I should like to be informed through the medium of your paper, if there has ever been an attempt made to domesticate the bison, or the breed crossed, and what were the results?

I have been led to this inquiry by supposing that the bison, from the extraordinary size of his bones, and the depth and formation of his chest is far superior to our domestic ox, for agricultural purposes.

I think it will be admitted that this powerful inhabitant of our prairies possesses a double portion of strength and agility compared with our domestic cattle.

We have been in the practice, since the first settlement of our country, of importing our neat stock from Europe, frequently at a great expense, and have wholly neglected that noble animal, which formerly moved over the greater part of our country, but is now scarcely to be seen east of the Mississippi river, and will in a few years probably become extinct.

Yours respectfully, F.

Remarks by the Editor.—Willich's Domestic Encyclopedia says that the "Bison *(Bos Americanus)* is a large species of ox, with round and distant horns, which point outwards, a long and woolly mane, and a large fleshy protuberance on the shoulders.

"As they are capable of being domesticated, and in this state are sufficiently tractable for the purpose, they are sometimes rendered useful for agricultural labors. Their *flesh* is used as food, and the fatty protuberance on the shoulders is esteemed a great delicacy. The *tongues* which are reckoned superior to those of oxen, are frequently transported to New Orleans, where they always have a ready sale. When these animals are quite fat they are said to yield sometimes as much as 150 pounds weight of *tallow*. The latter is so important an article of commerce, that, in many instances, the hunters cut out only the tongues and tallow, leaving the remainder of the carcase to be devoured by wild beasts. Powder flasks are made of the *horns*. The *skins* are capable of being converted into an excellent buff leather; and when dressed with the hair on, the lighter skins serve the Indians as beds, and for clothes, gloves, and shoes. Some persons use them as blankets, and find them a very warm and pleasant clothing.—The *hair* is spun and woven into various articles of clothing, which are both durable and useful, and are peculiarly soft and pleasant to the wearer."

Perhaps some of our correspondents will oblige us with further information respecting this animal; and whether he can be rendered useful as farm stock, or in any way more subservient than at present, to the convenience and comfort of civilized man.

FOR THE NEW ENGLAND FARMER.

QUINCES.

MR EDITOR—In the perusal of your well conducted paper, I have seen but very little on the subject of the cultivation of the quince. Whether there is much attention paid to the cultivation of this valuable fruit in the New England States, or even in the United States, I am unable to say. But, in the agricultural works, that I have perused, I find but very little said upon the subject, either in relation to the cultivation of the quince from the seeds or cuttings, the value of its productions or deliciousness of its fruits.

In this community, there is but little attention paid to the quince, and but few individuals, have any trees or bushes of this description. Whether the quince is to be ranked among other fruits for goodness, I must leave to the judgment of those, whose knowledge of the subject best enables them to determine.

I would, therefore, make a few inquiries, through the medium of the New England Farmer, in relation to the subject.

1. Should they be raised from the cuttings or from the seeds?

2. Should they be planted in beds, or on the grounds where they are intended to remain?

3. What kind of soil is best adapted for the trees or bushes to be cultivated upon?

4. Which season of the year should the seeds or cuttings be planted, spring or autumn?

5. When placed where they are intended to remain, at what distance should they stand to be most productive or profitable to the cultivator, beauty and taste made a subject of consideration?

6. In what way should they be treated to be kept in bushes, or to be pruned up into trees?

7. If pruned, at what season of the year should the operation be performed?—And any other valuable information, in relation to the subject, which may be thought beneficial or useful to the public, would at least be acceptable to one of your readers.

In relation to the soil, I would further suggest that the land here is a low, gravelly, heavy, moist loam; more adapted to the cultivation of the grasses, than to be worked with the shovel and hoe; and the frost has considerable effect in the cold season of the year, with the roots of the grass, and trees, in removing the soil about them, which causes, in some instances, the winter grain to be injured very much by this means. It is, therefore, more particularly the object of this communication, to ascertain whether the frost would affect the roots of the quince so much as to be very hurtful to them, or not. You are, sir, at liberty to use this as you think most proper and beneficial.

I am, sir, very respectfully, yours, &c.,
JOSEPH W. CAPRON.

Attleborough, May 11, 1829.

Remarks by the Editor.—There is not much in books on cultivating the quince, and the reason, we believe, is because there is little peculiar in its culture, which is nearly, if not precisely, the same as that of the apple tree. Mc Mahon says "as soon as you find your ground in a dry state in the spring, sow the kernels of apples, pears, and quinces, to raise stocks for budding and grafting on: the sooner this can be done the better. It will be necessary to have these kernels preserved, either in sand or earth, from the time they were taken out of the fruit, till the time of sowing; or to take them immediately fresh out of the fruit; for when long exposed to the dry air they lose their vegetative quality."

Prince on Horticulture states that "This tree may be cultivated by scions and layers, or by budding on stocks of the same, or on the pear, hawthorn, &c. It flourishes best on a moist soil, where it produces the greatest crops, but will thrive on almost any good upland soil. It requires little attention as to pruning, but must be kept clear from suckers at the root; an occasional thinning out, however, of superfluous upper branches, where too close and interfering with one another, would be advantageous."

Loudon asserts that the quince is propagated "generally by layers, but also by cuttings, and approved sorts may be perpetuated by grafting. In propagating for stocks, nothing more is necessary than removing the lower shoots from the larger, so as to preserve a clean stem as high as the graft; but for fruit bearing trees it is necessary to train the stem to a rod, till it has attained four or five feet in height, and can support itself upright. The quince prefers a soft, moist soil, and rather shady, or at least sheltered situation. It is seldom planted but as a standard in the orchard, and a very few trees are sufficient for any family. The time of planting, mode of bearing, and all the other particulars of culture are the same as for the apple and pear."

As the quince tree is smaller than the apple or pear tree, we presume quince trees may stand nearer together than those other fruit trees, without interfering with each other. But the common practice is to raise them singly, in borders of gardens, fields, lanes, &c. wherever chance or choice may place them.

"The fruit of the quince (says Loudon) is not eaten raw; but stewed, or in pies, or tarts, along

with apples, is much esteemed. In confectionary it forms an excellent marmalade and syrup.—When apples are flat and have lost their flavor, Forsyth observes, a quince or two, in a pie or pudding, will add quickness to them." Dr Willich observes "Quince trees are highly esteemed, as stocks on which pears may with great advantage be grafted or budded. This operation greatly improves the taste and flavor of those pears, which arrive at maturity in the summer and autumn; but is by no means proper for winter fruit, which is thus rendered hard and stony. This fruit is generally boiled and eaten with sugar, in which form it may also be usefully employed in cases of dysentery five gallons of the juice of quinces, mixed with twenty-five pounds of sugar and fermented, afford a delicious wine. By boiling the kernels of quinces in water, a mucilage is extracted, which is often used in medicine, as a proper substitute for that of gum arabic. Quinces are excellent in apple pies, in the proportion of one-fourth quince to three-fourths apple, with some thin slices of candied lemon peel or citron."

MASSACHUSETTS HORTICULTURAL SOCIETY.

The Standing Committee on Ornamental Trees, Shrubs, Flowers, and Green Houses, beg leave respectfully to report the following subjects for premiums, viz.

For the most successful cultivation of the American Holly; the number of trees, not less than four, which have been transplanted at least three years, the sum of ten dollars.

For the four best flowering plants of the Magnolia Glauca, which have been transplanted at least three years; the sum of ten dollars.

For the most successful cultivation of the Rhododendron Maximum, the number of plants not less than four, which have been transplanted three years, the sum of five dollars.

For the five best plants of the Kalmia Latifolia, which have been transplanted not less than three years, two dollars.

For the best seedling plants of either of the above, not less than ten in number, of three years growth, and upwards, five dollars.

For the best specimens of Chinese Chrysanthemums, not less than five varieties, three dollars.

For the best half dozen of		Tulips,	$2,00
do	do	Hyacinths,	2,00
do	do	Ranunculus,	2,00
For the best pot of		Auriculas,	2,00
do	do	Anemonies,	2,00
do	do	Pinks,	2,00
do	do	Carnations,	2,00
For the best half dozen cultivated native flowers,			2,00
For the finest Roses, not less than five varieties,			4,00
For the best bunch of double and single Dahlias,			2,00
For the greatest number and finest kinds of the Camellia Japonica,			3,00

Discretionary premiums to be awarded on plants, or flowers, not enumerated above, but no premiums will be awarded until the year 1830. Of the times when, and the places where, due notice will be given by the Committee.

In the selection of objects for premiums, your Committee have had chiefly in view, the introduction into our gardens of some of those indigenous shrubs, whose rare beauty (in their opinion) deserve, and which they confidently hope will obtain the notice of the Society. They have no doubt that our own country is rich in ornamental trees and shrubs, which if more generally known and cultivated, would be as generally admired and appreciated; and they cannot but regret, that while so much labor and care have been bestowed upon exotics inferior in beauty, our native plants, have literally been left "to waste their fragrance on the desert air." Feeling confident that many if not all the indigenous shrubs abounding in our vicinity, may be naturalized to an upland soil, and even improved by cultivation, they have been induced to offer premiums for such as they think will well repay the labor of cultivation. All which is respectfully submitted, by order of the Committee. R. L. EMMONS, *Chairman.*

May 29, 1829.

From the Boston Courier.

SUGAR FROM BEETS.

It is with pleasure that we lay before our readers the annexed Memoir on the Manufacture of Sugar from Beets. It is from the pen of a French gentleman, now residing in Brighton, and was politely sent to us in consequence of a suggestion which appeared in the Courier about a month since. M. Isnard is now chiefly engaged in chemical pursuits, and was extensively so in France before he took up his residence in our neighborhood. He has still some interest in the making of sugar from beets in France; a fact which we learned from several letters which he placed in our possession from the French Minister of the Interior, and from the Minister of Manufactures and Commerce.

Memoir on the Sugar from Beets. By the Sieur Max'n Isnard, chemist; formerly director of one of the four imperial sugar manufactories, instituted by Napoleon.

The existence of sugar in the beet was discovered by Margraff, a Prussian chemist, about sixty years since. Some time after, M. Achard, another Prussian chemist, resumed the investigations of M. Margraff, and announced, that by means of a process of his own invention, there could be obtained from the beet a sugar equal to that of the cane, and at the price of only six cents a pound. A fact so important, and announced by so distinguished a chemist, induced the first class of the Institute to make an experiment of the process of M. Achard, and a committee was chosen for that purpose. According to the report of this committee, it appeared, that a great quantity of sugar could be obtained from the beet; that the process of M. Achard had not entirely succeeded; and that everything induced them to believe that M. Achard had been deceived, in saying that the sugar could be made at six cents a pound, but that it could be made for eight. Although this price was very low, this first experiment was not the cause of any immediate undertaking.

In the year 1811, while at Paris, engaged in researches in chemistry as applied to the arts, I conceived the idea of examining, more thoroughly than had ever been done before, into the question concerning sugar from beets; and, with this design, I associated myself with M. Barruel, PREPARATEUR of the school of medicine, who had been charged with repeating the experiments of M. Achard. The result of our labor was a great quantity of refined sugar, which his Majesty Napoleon was pleased to accept, as also the memoir we compiled upon the subject. Our endeavors were rewarded far beyond our expectations; two Imperial Manufactories were erected under our direction, at the expense of the government, and one given to each of us, as property.

Such was the first and real origin of the manufacture of sugar from beets in France; and, if hereafter, as everything induces me to believe, this fertile branch of industry shall be cultivated sufficiently to furnish the sugar necessary for the consumption of this country, it will be one of the benefits, which it owes to the genius of that great man, whose penetrating eye looked into the future, and whose liberal hand left nothing without its reward.

The first entrance of the allied troops into France injured the sugar manufactories, and especially those called Imperial; but the impulse was given, and peace only was needed, that this kind of industry should be resumed with profit.

CULTIVATION OF THE BEET.

The beet is sown in April. It is better to sow it crosswise, (en quinconx) than at random, being on this account more easy to be weeded and rooted up by the plough. A light and even sandy soil is preferred. The beet, far from impoverishing the soil, as some seem to think, causes it to furnish crops of vegetables, in greater abundance, and of better quality. The expenses for cultivating an arpent in France (equal to one and a quarter American acre) are as follows. Rent, 8 dollars; taxes, 1 dollar and 60 cents; 3 laborers, 7 dollars and 20 cents; seed and sowing, 1 dollar and 60 cents; twice weeding, 4 dollars; manure, 8 dollars; ploughing up, 4 dollars and 80 cents; total, 35 dollars and 20 cents.

The produce of a French arpent varies between 12,000 and 48,000. The average is considered 20,000; the average price of beets is 2 dollars per 1000 lbs. So that the cultivators received a net profit of 4 dollars and 80 cents per arpent, which is a great deal, if those lands only are sown, which would otherwise remain uncultivated.—One can already perceive how profitable the making of this sugar will become to France, in this respect alone.

Opinions are yet divided concerning the best kind of beet; the nature of the soil, and the quality of the manure, seem to have the greatest influence in advancing the sugar qualities. Manure too fresh and too abundant renders it difficult and sometimes even impossible to extract the sugar.

PRODUCE.

One thousand pounds of beets, just from the fields, lose about 15 per centum, by the cutting off of the tops, necks, and shoots, and by being washed. From 100 lbs. of beets are obtained from 55 to 60 per cent. of juice, and consequently from 45 to 40 residue. The evaporated juice furnishes from 5 to 6 of syrup, from which are made from 2 to 2½ of raw sugar, and from 3 to 3½ of molasses. Thus, the mean produce of a French arpent, consists in 1000 to 1200 lbs. of syrup, equal to good molasses from the colonies, if the sugar be not extracted; or 400 to 500 of raw sugar fit for refining, and the different uses of raw sugar; besides 600 to 700 of coarse molasses, inferior in taste to that of the colonies, but susceptible of a fermentation like wine. Finally in 8000 to 9000

of the residue of the beets, which is considered the best nourishment that can be produced for the fattening of cattle, and which will also serve in the winter for sheep and horses; and I think I can assert, that in this respect, and in the making of syrups, there is no doubt that the American cultivators will find a great profit in growing the beets at large; and that the numerous distilleries will find in the syrups, an advantageous substitute for the West India molasses.

MAKING OF THE SYRUP.

The beets are to be deprived of their tops, necks, roots, and then washed; they are afterwards to be scraped. This is the only way of obtaining easily the juice. Bruising, beating, &c. have been tried, but without success. The pulp of the beet is then placed in bags of strong cloth, (but not too firm) and submitted to the action of a strong pressing. The juice, thus obtained, should, with the shortest delay possible, be poured into a kettle. It is to be most carefully observed that the juice of the beet never come in contact with wood; and if it should happen so at any time, the wood ought to be frequently washed with lime water. The juice placed in the kettle, should be raised as quickly as possible to 210 degrees of Fahrenheit's thermometer, and so kept for 15 or 20 minutes. The froth should then be removed; and if none has been formed, there should be added to the juice from 4 to 6 ounces of lime for every 1000 lbs. of juice, and the whole should be well stirred and boiled. (The lime, which is used, is obtained from lime-stone, by soaking and dissolving it in hot water.) The liquid should be kept boiling, taking care to remove the froth, and after a half or three quarters of an hour, it should be filtered through some woollen stuff. The strained liquid is again poured, quite hot, in the same kettle, or even one not quite so large, and it will evaporate in a very short time, until it has acquired a specific weight of 1,200; that is to say, until it weighs one-sixth more than water. It is to be again filtered through something woollen, and when it has cooled to 150 or 160 degrees Fahrenheit's thermometer, it is to be replaced in a kettle, and to it there should be added from 4 to 5 lbs. of animal or vegetable carbon, reduced to a very fine powder; the whole is to be swiftly stirred; and then for every 100 lbs. of syrup, there should be added 1-2 lb. of blood, diluted with half its weight of water, the whole being well mixed together. After this the temperature of the liquid is to be gradually raised to the boiling point, but it should not boil very fast. The froth, which has formed on the surface, is to be carefully removed. It is then to be again filtered, and if the syrup alone is wanted, the liquid is to be kept together until it gains a specific weight of 1,300. After being kept in a cool place for a few days, it will be ready for use.

FABRICATION OF SUGAR.

Those who intend to extract from the syrup, the sugar which is contained in it, should not be discouraged, if they are unsuccessful the first time. It is a nice operation, and requires experience, besides a knowledge of numerous little devices which although seeming to be of little importance, make a great difference, and the reason for which can be readily assigned. The following is the manner of proceeding and the particular case required: The kettle for boiling the syrup should be very thick at the bottom; a small quantity of syrup, not exceeding 4 inches (pouces) is to be poured into it. A brisk fire is to be made, that the syrup may quickly boil, the froth being continually removed. If the liquid rises much in the kettle a small quantity of butter is to be added, and it will immediately sink. Some refiners make use of a thermometer in the syrup, and when it rises as far as 234 degrees Fahrenheit's thermometer, they remove the fire, or cover it instantaneously, and taking out the syrup, put in another quantity of it. That syrup which is poured out, should be poured into a copper kettle, and carefully covered. Three or four quantities are to be added to it, one after another as they are boiled, taking care to stir it each time, and to determine the chrystalization of the syrup, a little raw sugar is to be added. After the syrup has become a little cool, it is to be poured into vessels of a conic form, having a hole at the smaller end. This hole is to be closed. Two or three days after, when the sugar has well formed itself, the hole is to be uncovered, so as to let the molasses flow off, while the sugar remains in the vessel — In order to purify the sugar still more, that which is in the cones is to be pressed, and afterwards placed over soft clay worked up with water, which, permitting a part of its water to escape, finishes the washing of the chrystals of sugar.— This is called bleaching (terrer.) Some persons bleach the sugar several times. After these bleachings, the sugar remains in the forms and the molasses is found all together in the pots, which are used to support the cones.

It is evident that this manner of obtaining the sugar from beets does not essentially differ from the manner of obtaining it from the cane; and it is a fact worth observing, that since the discovery of sugar in beets, many improvements have been made in the method of procuring the sugar in the colonies, and even the operations for refining the sugar have been considerably improved. Making sugar has now become an art, which before was trusted to common laborers only.

From the American Sentinel.

POTATOES.

A rich loamy soil is best for potatoes, but they will grow on almost any land if it is manured, unless it be very wet, yet very dry land will not generally produce luxuriantly.

The earth should be well ploughed, and if it is subject to grubs, it is well to plough it in autumn, and the winter will destroy at least part of them.

Potatoes should be planted about even with the surface of the ground, (or a little below in dry land) and well covered when they are planted; but after the young potatoes have formed in the hills (which will be before blossoming,) they ought not to be hilled, for they being formed at a proper distance from the surface, if more earth be added, it will obstruct their growth, and others will form nearer the surface and many more small ones be produced, therefore it is best to give them their last earthing, before the tops are large, and if weeds appear, pull up those in the hills, and if necessary scrape over the ground with a hoe between the hills. They may be planted any time in the months of April, May, or June, but I generally plant them in the fore part of May, except a few to dig early, which are commonly planted the fore part of April. One question is, whether it is best to cut the large ones. My own experience has satisfied me to the contrary. From my youth up, I always practised planting the small ones whole and cutting the large ones, until the year 1789, when I planted one row of large ones whole, with one potato in each hill, also one row of small ones of equal measure, and one row of equal measure cut in the usual manner:—In autumn they were dug and laid in separate heaps—the large whole potatoes produced a little the most, the small ones the next, and the cut ones the least of all, yet the difference was not great. Since which time I have never practised cutting potatoes to plant, unless to try whether they will do better to lay the cut side uppermost, which I have not fully ascertained, yet I believe if the largest are planted it is well to cut them and lay the chits downwards, for a large potato is more than is needed for one hill. I do not generally plant the largest, for small ones will produce more than large ones which are cut. I have seen potatoes produce well from the chits, which may be a good method, especially this year, when they are so scarce. If the land is not rich, I sometimes spread manure over the ground, and then ridge it by turning two furrows together which covers the manure, in which case they may be planted in continued rows, at one or two feet apart according to the size of the potato, and ploughed but one way, for if the ridges are crossed in ploughing, it uncovers part of the manure, yet I commonly plant across the ridges and plough both ways, because it saves labor in hoeing.

Plaster of Paris is of great use in the culture of potatoes, and ought not to be neglected when it can be easily obtained; it ought to be put on to the potatoes after they are dropped in the hills at the rate of about one bushel per acre, or on the tops after first hoeing, or both: but if any person has doubt about it, let him try it partially first.

I believe orange potatoes are the best kind, for they are good to yield, and to eat; but there is a kind which are called Long Johns, that are said to produce more luxuriantly, and equally good for horses, cattle, sheep, hogs, &c.; but I have tried them but one year.

Potatoes may be kept well until new ones are large enough to dig, by drying them a few hours in the sun, and rubbing off the chits, and putting them in a place, not very dry or very damp. The digging them is in dry weather in autumn, when the leaves and stalks begin to decay. If they are planted in hills it is a good method to dig them with a dung-fork with four or five tines, or with a fork standing like a hoe, that they be not injured by digging; but if they are planted in continued rows, they may be turned out of the ground with a plough and finished with a hoe.

A FARMER.

Tin in Massachusetts.—The last number of Silliman's Journal of Arts and Sciences, contains a letter from Amherst, to the Editor, accompanied with a specimen of genuine New England Tin.— It is well characterized, and said to be the first that has been discovered in the United States.— It occurs in Goshen, Hampshire county, Mass.— The writer of the letter gives the result of various experiments to test its qualities, and pronounces it to be undoubtedly genuine tin.—*Courier.*

The last Medical Intelligencer contains an account of two cases of cancer upon the tongue and lips, both produced by the use of tobacco.

[*Extracts from an Address delivered before the Berkshire Association for the Promotion of Agriculture and Manufactures, at Pittsfield, October* 2, 1828. *By* GEORGE N. BRIGGS, ESQ., *Vice President of the Society.*]

(Concluded from page 356.*)*

Habits of industry, of frugality, of temperance, and economy, tend as effectually to improve the moral and intellectual condition of men, as they do to improve the condition of their farms and increase their wealth. Morality and idleness cannot dwell together; industry and vice hold no communion with each other.

That branch of domestic industry which relates to household manufactures, and which depends upon the habits, education, and labor of females, is not less important to the general prosperity of community, than the more masculine labors of the agriculturist. The exhibitions at our Fairs for many successive years, of articles of this description, have been highly complimentary to the ingenuity and industry of the ladies of Berkshire.

A perfect acquaintance with every part of domestic or household economy, is not only compatible with the most finished female education, and the highest state of refinement of mind and of manners, but is absolutely necessary to the proper discharge of those duties in life to which the sex is destined. The appropriation of suitable portions of time, during a course of education, to industry and useful labor, gives energy and vigor to the mind, and stimulates to health and soundnsss that delicate and flexible female constitution, which if wasted in idleness, the one would be enfeebled and the other ruined. Genius and the graces wither beneath the sickly influence of disease. But beauty mingles her richest tints, and breathes her sweetest fragrance into the rose of health.

It should always be borne in mind by the daughters of our country, and by those who are charged with the responsibilities of their education, that that female only has reached the greatest excellence of character, who by the course of early instruction, the formation of her mind, her elegant accomplishments, and practical acquaintance with the household duties, is prepared to meet the vicissitudes of ever-varying fortune: who in the sunshine of her favor, would ornament and adorn a palace; or serenely bending beneath her frowns, would make the lowly cottage a home of contentment, and light up the smile of joy amidst the ruin of worldly hopes. To such a one, approving *wisdom* says, "*Many daughters have done virtuously, but thou excellest them all.*"

Amidst the general prosperity which pervades our country, there walks abroad an evil, distinguished by its ravages, and rendered conspicuous by the misery and desolation which it spreads throughout every portion of our population. The demon of intemperance reigns over his besotted subjects with a despotism as absolute, as cruel, and as unrelenting, as that which prevails over the regions of Pandemonium. The ensigns of his power, and the trophies of his victories, over poor, wretched, and degraded man, are waved in gloomy triumph over every city, and town, and village, and hamlet, in our widely extended continent.

Though much has been done within the last five years to check the evils of intemperance, and to repair its ravages, experience has shown that no successful stand can be taken against it, until the sober, moral, and reflecting part of community will take an individual and personal interest in the subject, and by precept and example enforce the necessity of an entire disuse of every kind of ardent spirits. Let the farmer banish it from his field, and the mechanic from his shop, and both refuse to receive into their employ men who will not labor without it. Let the merchant cease to be the medium of circulating through the community the instrument of so vast an amount of crime and of misery. Let the lawyer, the physician, and the clergyman, drive it from their sideboards; and let no individual in society, on any occasion, from motives of friendship or politeness, place before his companion or his guest, the poisonous and exhilarating draught. When these things shall be done, its pestilential hand may be stayed.

Who can cast his eyes around him and not be appalled at the scenes which rise to his view?—Imagination is too sluggish, and language too impotent, to draw the picture of moral waste, of mental ruin, and of personal suffering, with which this horrid demon has filled our native land. And in withdrawing the mind from the contemplation of the universal havoc, which like the Siroc blast has spread over the moral aspect of the country, it gains no relief by fixing itself upon the individual victims of its reckless influences.

See the young and interesting object of parental solicitude go forth into the world, possessed of all the advantages which wealth, and genius, and learning can bestow. His morals are unstained by corrupting vice, and he has a character as pure and as lovely as virtue and innocence can form.—Uniting his destiny with a soul of kindred character, he takes his place in society. The hope of his friends and the promise of his country, he is allied to the world by all the strong and endearing ties of affection, honor, and of social intercourse. But when he has just commenced his career of prosperity and of usefulness, the habit of intemperance insiduously steals upon him, until, subjected to the spell of the accursed sorceress, he surrenders all his moral, physical, and intellectual powers to the insatiate control of a morbid appetite. A sad reverse is now fixed upon all his prospects. A strange and unaccountable change has come over the whole man. That laudable ambition to rival the great and the good which once glowed in his manly heart, is succeeded by a perfect insensibility to all those motives which stimulate to noble action. The partner of his heart droops and sinks beneath the unfeeling cruelties of him who once would not have "let the winds of heaven visit her face too roughly." The sacred pledges of early and chastened love, who once were the delight of his eyes and the hopes of his heart, are now repulsed from him with cold indifference, and compelled to be the living witnesses of a mother's grief, and a father's shame.

Reformation is now hopeless. That pride of character, which long maintained a colorable ascendency over his more public conduct, is at length consumed by his burning appetite. The entreaties and remonstrances of friends, the cries of children, and the silent agonies of his sorrow-stricken wife, are lost and dissipated amidst the noise of his Bacchanalian orgies.

Conscience, after having a thousand times shaken her terrific sceptre over his guilty head, has uttered her last friendly admonition, and left him to his fate. He persists in his course, in open defiance of the laws of man, and in full view of the violated canons of the living God. Sunk from the elevated station of a rational and intelligent being, beneath the level of a brute, and driven from the society of men, he is found a drunken animal, reeling about the streets, pouring blasphemies from his polluted lips, and contaminating the very atmosphere in which he moves. To render more awful his catastrophe, from the scenes of his revelries, with horrid imprecations on his tongue, he staggers into the immediate presence of his MAKER, and having passed that undefinable line which separates time from eternity, he stands before the judgment seat,

> "Even in the blossom of his sin,
> Unhousell'd unanointed, unanneal'd:
> No reck'ning made, but brought to his account,
> With all his imperfections on his head."

This is the end of the drunkard. Who, in view of this sad reality, dare fold his arms and say, I am safe, when he stands in the midst of the very causes which produced the catastrophe? Who that bears the relation of father, of son, of brother, of friend, or of citizen, does not feel himself impelled by all the sacred obligations of life, to summon all his powers and put forth all his efforts to arrest and control a torrent which carries with it such mighty ruin?

We are surrounded with multitudes of our fellow beings who are beyond the reach of human exertion, and have already plunged into that frightful stream, whose turbid and resistless current is sweeping them down into that deep abyss, whose yawning chasm receives the annual tribute of *forty thousand* victims from the population of this enlightened country. But if old and inveterate habits cannot be overcome; if the victims of self-immolation refuse to be restored; by a timely and friendly interference, the young and rising generation may be saved from the contagion of vicious examples, and rescued from the vortex which has swallowed up their fathers.

Let us then individually and collectively resolve to exert our influence and interpose our example to produce a result, fraught with such momentous consequences to thousands of our species, so conducive to human happiness, and so honorable to our country.

From the N. H. Patriot.

MR EDITOR—The following communication, although intended for the information of the planters of Hamilton county, in the State of Ohio, may not be uninteresting to many of your readers; since it has been found from actual experiments that the white mulberry will flourish as well upon the hills of New Hampshire, as in the rich and fertile valleys of the Miami. It is to be hoped that the time is not far distant when this new source of domestic industry will become an object of attention and profit to our New Hampshire farmers.

Yours, &c.,
RUSTICUS.

CULTURE OF SILK.

The Committee appointed by the Hamilton County Agricultural Society, at their quarterly meeting in March, for the purpose of preparing some instructions in regard to the rearing of the white mulberry tree, and the silk worm, having consulted the most approved works on the subject, that could be obtained in Cincinnati, respectfully submit the following brief Report, upon this important department of the American System:

That the soil and climate of the United States are well adapted to the growth of the white mulberry tree, (murus alba,) and the silk worm, has been satisfactorily proved by the various experiments, which, within the last fifty years, have been made upon that subject, in different parts of the Union. That the culture of silk in this country will be found highly profitable to those engaged in it, is equally certain. Facts might easily be multiplied on this subject, but the following are deemed sufficient.

Four acres of ground planted in mulberry trees, near Boston, have afforded enough food in one season, for the support of as many silk worms as produced four hundred and twenty pounds of silk, worth three dollars and fifty cents per pound—amounting to fourteen hundred and seventy dollars. All the labor necessary in producing this result, was performed by four girls, whose attention was required but for a small portion of the year.

Before the culture of silk was introduced into the less fertile parts of Languedoc in France, the peasantry were miserably poor,—they are now among the richest of the kingdom. In some parts of France a single mulberry tree has been known to yield a guinea annually to the owner, from the sale of its leaves. When it is recollected that the cultivation of the mulberry tree is neither difficult nor laborious, and that the collection of the leaves, the feeding of the worm, and the reeling of the cocoons, can all be advantageously performed by women, children, and decrepid persons, it will certainly require no arguments to induce the farmers of the Miami county to turn their attention to the culture of silk. The results of this business are much more immediate than is generally supposed. By procuring during the present season a supply of the eggs, and feeding the worms upon the leaves of the common black mulberry of our woods, which are found to be a pretty good substitute for the white, a return in profits may be had next year. If the seed of the white mulberry be sowed this season, the young trees will next year afford leaves for the worms.

There are three modes pursued in the cultivation of the white mulberry tree: The first is to sow the seed broad cast, and when wanted for food, to mow down the young trees annually, commencing on the second year. The second is to transplant them from the nursery, and suffer them to attain to the size of trees. The third, and perhaps more preferable mode, is to sow the seed in drills, and allow the shrubs to attain to the height only of three or four feet, which may be done by cutting of the top limbs, the tender parts of which will answer as food for the worms. More mulberry foliage may be produced in this way, from the same quantity of ground, that can be obtained if it were occupied by full grown trees. The labor of gathering the leaves is also much less than is required after the trees have attained their full size.

From the experiments made in France, it has been ascertained that ground which has a sandy or gravelly soil, is best adapted to the growth of that kind of mulberry leaves, which affords the finest quality of silk. The leaves of those mulberry trees which grow in a very rich soil, are found to be too luxuriant and too full of juice, for the production of the better kind of cocoons.

The mulberry seeds may be sown at any time from the last week of April until the first week of June. The safer plan is to sow the seeds at different periods, say the last of April, the middle of May, and the first of June. When the ground is properly dressed, and drills prepared, the seed is to be sown after the manner of sowing lettuce seeds, and should be covered with fine light dirt.

Those of the young shrubs which it is wished should attain the size of trees, must be transplanted from the drills the second year, and the most suitable time for this removal is immediately after the fall of the leaf in autumn. The side buds should be stripped off, leaving only such as are necessary in the formation of a suitable head for the tree. At the time of removal of the young trees, they should be cut off within seven or eight inches of the ground, and if they do not shoot well, the first year after they are transplanted, they should be cut in a similar manner, the following season. The ground around the roots of both those in the drills and those transplanted, should be dressed several times a year, which will greatly assist their growth. It is advisable to plant out a few of the trees in sunny situations, that a supply of the leaves may be had for the worms of such eggs as may happen to hatch before the usual season.

The heads of such as are intended to attain the size of trees, should be hollowed out in a manner that will render it easy to collect the leaves, and such branches as may be broken in that process should be carefully removed. It may be proper to remark, that in France the cultivation of the mulberry tree for the sale of the leaves, is a separate business from the rearing of the worms; and it is particularly recommended to the farmers of the Miami county, to lose no time in filling some portion of their farms with this valuable tree, inasmuch as the day is not distant when the demand for its foliage will give them annually a handsome profit. It has been ascertained that the second crop of leaves, which comes out after the first, have been stripped off for the worms, furnishes a nutritious food for sheep, and is eaten by them with greediness. When intended for this object, the leaves should be stripped off a little before the time that they would naturally fall, and laid by for use in the winter season. This experiment is worthy of a trial by our farmers, inasmuch as, after the first year, the mulberry tree requires little or no attention; thus annually yielding a supply of food, without any cost save that of gathering it.

SILK.

The raising of silk properly commences with the hatching of the worms. This will take place generally when the mulberry foliage is sufficiently matured for their consumption; or, when the spring is advanced enough to make the temperature from 70 to 80 deg. of Fahrenheit. The first preparation to be made for them is that of a dry, airy room, or small building, in which stages of a convenient height and breadth for feeding them should be erected. Care should be used to exclude the enemies of the worms, viz. cats, poultry, rats, mice, and ants, from the room and stages in which the worms are placed. The former may be excluded by ordinary precautions, and the ants, by keeping hot lime around the posts of the stages.—The eggs must not be brought out for hatching till the weather is settled; and if, afterwards, there should be a change to cold, a little fire may be kept in the room to preserve the temperature at its proper height. The eggs, when brought out, may be laid on the stages, or tables, and no smoke or effluvium of any description permitted to enter the apartment, as the worms are very sensitive.

When the worms first appear they will be black; those which are red are bad, and should be thrown away, for they will produce no cocoons.

In four days, most of the worms will be hatched, and those which come out after that time are generally too weak to produce silk. The productions of each day should, when large quantities are raised, be kept separate, in order that they may form cocoons at the same time. When they are first hatched, they must be fed with fresh and tender leaves of the mulberry; not more than half a dozen leaves to 1000 worms will then be required; but, afterwards they will each devour a leaf. When the leaves become dry, or are eaten up, fresh ones must be given them, taking care not to put on so many as to smother the worms, or obstruct their motions. For the first twenty days, they must be fed three times a day, and after that, as often day and night as their food is destroyed or wilted.

The worms must be kept free from dampness, whether in their food or rooms; and they must not be too much crowded; a thousand full grown ones will be sufficient for a table three feet by twelve.

About the 6th, 10th, 16th, and 22d days, the worms will shed their skins and become sickly.—At these periods, they abstain from food, and should be fed scantily at first, and then not at all, till they recover. Sometimes they become afflicted with incurable diseases, in these cases they will be known by voiding a yellow liquor, and must be immediately separated, and as well as the dead ones, thrown away. The disease is infectious, and therefore particular care should be taken in preventing its progress.

Throughout the whole period of feeding them, their litter should be carefully taken away; at first, this need not be done often; but, during the last stage of their growth, it must be done as frequently as possible. Indeed, the utmost care should always be taken to keep them clean, and give them fresh food, and pure air.

When the worms are ready to spin, they will cease to wander about, become of the color of a new egg, nearly transparent, and will search for things upon which to fasten their cocoons.—When a considerable number have this appearance, branches, twigs, and leaves, must be put up round the stages or tables, upon which they will mount and spin their balls. This generally happens from the 30th to 36th days. Various substances are used for the worms to spin upon, but Mr G. B Smith (from whose circular we have taken much valuable information) considers chesnut leaves the best. These, when dry, curl up, and thus form a place of deposit for the silk ball. Twigs must be broken off, with the leaves on them, and placed around the stage.

The worms, after beginning to spin, require no further attention till the cocoons are completed.—The worms that begin to spin each day should be kept separate, and in eight days from the commencement of spinning the cocoons, they should be removed. Those from which eggs are expected, must be placed in a dry room, upon white prper, in rows about a foot apart. The worm will

remain in its chrysalis state ten or twelve days, and then come out a gray miller. In a short time the females will commence laying upon the paper, each one laying about 450 eggs, which are at first of a sulphur color, but soon turn to a dark lilac; those which remain of the yellow hue are useless, and may be thrown away. The good ones must be kept in a dry, cool place, in a temperature of 40 or 50 degrees. In a high temperature, they might hatch.

The cocoons, from which silk is to be obtained must be stripped of the floss, or loose outer coating, and the insect destroyed; otherwise, it would soon pierce the ball and destroy the silk. The insect may be killed either by baking the balls for half an hour in a half heated oven, or, which is the better mode, by steaming them for a few minutes in a common kitchen steamer. After the cocoons are thus prepared, from thirty to fifty of them, in proportion to the size of the thread intended to be spun, may be placed in a kettle of water heated to such a degree that the hand may be barely kept in without scalding, at which temperature it must be constantly kept. Twigs are then to be stirred about in the vessel till a sufficient number of fibres is caught to make the thread you wish, and as the fibres break they are to be renewed, so as to keep the thread even. In this manner the silk may be reeled off with a common reel, and afterwards twisted in the manner required by a common spinning wheel. After this it should be boiled four or five hours in soap and water, and rinsed with clear water, to disencumber it of the gum, which naturally adheres to it. The silk is now ready for use, and may be dyed any color to suit the consumer.

In this report the Committee have not aimed to make an elaborate, or novel treatise on the cultivation of the mulberry, or, the rearing of the silk worm; but merely to exhibit, in plain language, the more general and important directions in relation to those subjects, for the aid of the farmer, and beginner, who may desire to embark, on a limited scale, in this, to our country, new and profitable branch of business. Other more minute rules will be easily learned by experience; and others, of a nice and more abstruse character, may be gathered from books, written upon the subject in other countries.

B. DRAKE,
F. D. MANSFIELD. } *Committee.*
CHARLES FOX.

White mulberry seed, and some eggs from a stock of the Italian silk worm, belonging to the Hamilton County Agricultural Society, may be had upon application at the office of B. Drake, on Fourth, near Main street, Cincinnati.

Cincinnati, April 1st, 1828.

NEW ENGLAND FARMER.

BOSTON, FRIDAY, JUNE 5, 1829.

WOODBRIDGE SCIENTIFIC AND PRACTICAL SCHOOL.

Messrs J. Ely, and D. R. Austin, propose to open a school at South Hadley, Mass. This is intended as well for physical as intellectual education, and to convert "the ordinary exercises of a Gymnasium into some useful and lucrative channel." The "Course of Instruction," as stated in a Prospectus, with the signatures of the above mentioned gentlemen, will embrace the following objects. "1. To inculcate upon the pupils the principles of sound morality and religion. 2. To prepare those designed for professional life to enter any of our colleges, or if preferred, to fit them to commence their professional studies. 3. To prepare those designed for mercantile, or agricultural pursuits, or any of the useful arts, to enter upon their occupations well furnished with useful knowledge, and acquainted with their business as far as possible by practical experience. A due proportion of time will be devoted to chemistry and the natural sciences in connexion with other studies, which arrangement we have found from experience in a great measure obviates that aversion to books which sometimes is manifested by youth who commence their course in early life.—The government of the institution will be mild and parental. The instructors will reside in the same family with the students, and associate with them both in their exercises and studies. From one to two hours a day will be devoted by those of sufficient age to practical agriculture, or to the construction of plain and useful materials in a workshop, provided for the purpose. An eligible site for an extensive garden has been selected, where those pupils who may desire it will have an opportunity of acquiring a thorough practical knowledge of the science of Horticulture, under an approved and skilful gardener. The advantages of this system will be obvious to all. Habits of industry and economy will be formed in early life, and the intellectual powers gradually invigorated and prepared for more intense and continued application. Suitable encouragement will be given to any who may wish to contribute to their support by labor. The annual charges for each scholar will be $150 including tuition, board, room, lights, fuel, and washing. Bedding, stationary, books, &c. will be furnished if desired. A strict and sacred observance of the Sabbath will be required. The interval of public worship will be devoted to the study of the scriptures, and the evening to biblical instruction and sacred music. The French language will be taught without any additional expense," &c. &c.

The plan of the seminary and the qualifications of its instructors have been recommended to public patronage by the following gentlemen, viz. ANDREW GATES, D. D., Principal of the Polytechny, in Chittenango; ELIPHALET NOTT, D. D. LL. D., President Union College; R. PROUDFIT, D. D., Professor of Languages; F. WAYLAND, Jr, D. D. President of Brown University; Rev. LYMAN BEECHER, and Hon. SAMUEL HUBBARD, Boston. Respectable and numerous references are given, and the auspices of the proposed institution are as favorable as could be wished by any person who may have an interest in the correct and efficient education of those who are preparing to "act well their part" in the grand drama of life.

FOR THE NEW ENGLAND FARMER.

LUCERNE.

Mr Editor—Being fully convinced, that the Lucerne* grass will be a most important and valuable substitute for clover, I think it a duty, to add the further experience, which I have had in relation to it. I have now four distinct species of it. One is now in its *eighth* summer. Two in their third, and one in its second. While orchard grass and clover perished in our late trying winter in considerable quantities, the Lucerne is more vigorous than ever. Those who know the great depth, to which this root extends, will not be surprised at this result. I cut Lucerne for soiling (even this late season) on the tenth of May, and the *new* shoots after cutting, are at this time eight inches high. I have it growing from seed sent to me by the Society of the Georgio-fili at Florence, (a name which signifies friends of agriculture)—from seed brought home from Chili, by Commodore Hull, and from American seed. They are all the same plant, the *Medicago sativa* of the botanists.

The grounds of preference of the Lucerne to the clover, are the following:

1. The clover is a biennial plant, and like all biennial plants it furnishes a poor, or no crop the first year, and dies at the end of the second. If uninformed minds should oppose this last assertion, because they find clover always in their grounds, I reply, that this is, because its seeds are abundant in our soil, and manure, and there is a constant succession of plants—but let any one sow clover only, and in the third summer his field will present a most desolate appearance.

2. The next superiority of Lucerne over clover is, that it will give three crops, often four, at least, in good land, in the same season, in which it is sown, provided it be sown in April. In this respect, I am able to assert from experience, that it is better adapted to *our* climate, than even to that of France, for reasons, which I think, in addition to the FACT, would be satisfactory.

3. The Lucerne is not so coarse a grass, as the clover—its stalks never become so woody, and yet they are stiffer, and less liable to lodge.

As to curing it for hay, it is about as troublesome as clover, but if got in half cured, and, salted, it makes a better hay. Now, let me not *be misunderstood* on this subject. There is nothing, which is so injurious to the prevalence of sound opinions on all subjects, as *exaggeration*. It has done more mischief in all arts, and sciences, than any *other* cause.

Lucerne is only to be compared with *clover*. It is no sort of substitute for the culmiferous grasses. It cannot be put, for a moment, in competition, with herds grass, as we call it, or timothy, as the southern people term it—or for orchard grass, or for pratensis, or red top, or the meadow foxtail, or the excellent grass recommended by Mr Phinney, the tall meadow oat grass. These grasses are, and must be, *forever*, our chief dependence for excellent hay.

I recommend the *Lucerne solely* as a substitute for Dutch *clover*, and it ought to take its place, and, within twenty years, it *will* take its place, everywhere, in America. I say it, without fear of ridicule.

The Lucerne is the favorite grass of France, south of the river Loire, of Spain, Portugal, and Italy—of Rio Janeiro—of Buenos Ayres, and Chili. Why does it suit these climates? Because its long tap root enables it to sustain the long droughts and excessive heats of these climates.—But we, in Massachusetts, are subject, in an eminent degree, to these same evils. When our crops fail, it is *chiefly owing* to these causes. The Lucerne is calculated for early, and late pasturage—for small farmers, yielding at least double the quantity of food, which any other plant can do. I may be called a *speculative* farmer, and I am so, if 25 years close attention entitles me to the name. But *practical* farmers will find, that so

* I always use the French orthography for this grass, because I know no sufficient reason for changing it to Lucern.

far as it respects *this* production, my experiments have not been without their *practical* use.

GRAFTING MATERIALS.

Not discouraged, by all, which has been written on this topic with us, I am induced to give the latest improvement in England on this subject.—As an experiment, derived and recommended from *such* a source, it would have its value, but it, at once, recommended itself to my notice, for its simplicity, neatness, and reasonableness. I shall subjoin my account of its success with me.

The new method is thus described in a letter from David Powel, Esq. inserted in the London Horticultural Transactions, vol. v. I shall only introduce the essential directions.

"Grafting wax properly prepared, when in a melted state, is spread evenly on sheets of moderately thin brown paper, which when cold is cut into strips about three-quarters of an inch wide. When one of these strips is to be used, warm it with the breath, and bind it round the stock and scion, pressing it gently with the hand, when it will be found to adhere so closely as totally to exclude both air and moisture. No further care is necessary, though it may be as well to look over the grafts occasionally, pressing the paper close with the hand where it may have before been occasionally missed." This plan of applying wax cements instead of clay, struck me at once, as not only exceedingly simple, but admirable for its neatness.

I accordingly treated 100 grafts in this mode. I procured some coarse, but strong and flexible brown paper, made of tarred cordage, and having prepared the grafting wax, by the recipe subjoined, I spread it with great facility, by a common table knife, over the paper evenly. It cools instantly. I then cut it into strips of about an inch wide. In a warm sun, it requires no heating—but in a cool day, the breath will warm it sufficiently. As soon as the graft is inserted and tied with matting, or twine, the strip is wound round from the bottom of the cleft, to the insertion, and sawed end, and doubled over that. The operation requires *five seconds only*, and the air is most effectually excluded.

I put in grafts with clay, and with this *new* method, and the success of the last was *much greater* than with the clay. Six weeks have now elapsed, and the covering is perfect. Neither rains, nor sun affect it. There is one other great benefit. The paper is made stronger by the grafting wax, and may be unwound, and taken off without injuring the bark. I have applied it to green-house plants—to the Camellia. Here permit me to add, for the benefit of florists, that the Camellia, heretofore *grafted only* by approach, is found to succeed equally well, if grafted in the *manner of approach grafting*, the scion cut off, and the end left long enough below, to insert it, into the neck of a phial of water, or into a turnip, or potato. The grafting composition recommended in England, and which I used, was 1 lb. of pitch—1 lb. of rosin—1-2 lb. of bees wax—1-4 lb. of hog's lard—1-4 lb. of turpentine. I hold, however, *very cheap*, all these *specific nostrums*; great variations may be made in them, taking care to see, that the compound is neither too stiff to use, nor too soft to melt, under the solar heat. I have been very tedious, but could not well abbreviate my remarks. J. LOWELL.

Roxbury, June 1, 1829.

N. B. I invite gentlemen to visit my grounds, and to see with their own eyes, the result of my experiments on both subjects.

The last number of Silliman's Journal contains a letter from Professor Griscom, in which an interesting fact is disclosed, in relation to the Saratoga water. From actual experiment, it appears that the water of the Congress Spring contains a portion of *Iodine*, the presence of which, the Professor rationally concludes, adds to the efficacy of the fluid, especially in scrofulous affections.

Canal Tolls.—On Saturday the 9th ultimo, there was received for tolls, by John B. States, collector at Albany, *three thousand five hundred and seven dollars*, which is one thousand dollars more than was ever collected before in one day at the same office.—*N. Y. Gaz.*

NOTICE.

A stated meeting of the Massachusetts Horticultural Society, will be held, by adjournment, at the Society's Room, over the office of the New England Farmer, on Tuesday, June 9, at 11 o'clock. R. L. EMMONS, *Rec. Sec'y.*

Seed Potatoes.

For sale, at No. 26 Foster's wharf, 200 bushels of superior Nova Scotia Potatoes. A fine opportunity is here offered to farmers, who wish to improve the quality of their seed potatoes. june 5

Millet Seed.

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market street.

50 bushels of Millet Seed,—clean, and of superior quality.

Also, a very extensive variety of Ornamental Flower Seeds, in papers of 6 cts each, or 100 varieties, one paper each, for $5,00.

ROMAN—This elegant, full blooded horse, a bright bay, with black legs, mane, and tail, of high spirit and good temper, will stand at the farm of Mr Stephen Williams, in Northborough, Ms, at $20 the season, to be paid before the mares are taken away.—See New England Farmer, May 15.

Powder at 2s per lb.

DUPONT'S POWDER, quality warranted, for sale at *Copeland's Ammunition Store*, 65 Broad st, at *retail*. Also, SHOT, CAPS, &c. of the *best quality*—cheap for cash. tf

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Greenwich Flower Garden.

The subscriber has lately received his annual importations of Garden Seeds, Bulbous Flower Roots, &c, in excellent preservation, of the growth of 1828, from the well known houses of Messrs Warner, Seaman & Warner, and Mr Charlewood, London, and Mr Van Eeden & Co., Harlæm, Holland, who have guaranteed them good and genuine, and no doubt will give the farmer, horticulturalist and florist, the same general satisfaction that former importations have done.

Also on hand, a choice collection of greenhouse and hardy herbaceous plants, (many of which are very rare;) rose bushes and other shrubs, in great variety, fruit trees, white mulberry, &c. Plants of artichoke, asparagus, sea kale, early frame potatoes, mushroom spawn, &c, with directions for cultivation. The Hyacinthus, Crocus, Narcissus, &c, are in bloom, and will continue in succession a great part of the year. Catalogues may be had at the garden. Orders left at the garden, the post office, or with Mr Molyneaux, corner of Broadway and Ann street, will be strictly attended to. Gentlemen supplied with experienced Gardeners. DANIEL KENNEY,

Carmine and Varick streets, New York.

☞ The nearest route to the Garden, Greenhouses, and Seed Store, is from Broadway, by St Thomas's Church along Houston street, or along Canal and Varick streets eop8w

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Red and White Clover Seed.

For sale at the New England Farmer Seed Store, No. 52 North Market Street,

500 lbs. Dutch White Honeysuckle Clover, (imported.)

Also, Herd's Grass, Red Top, Orchard Grass, Lucerne, Foul Meadow, Hemp and Flax Seed, &c, &c.

March 27 t

Seed of the Spanish Chesnut.

For sale at the Seed Store connected with the New England Farmer, No. 52 North Market Street,

A few bushels of Spanish Chesnuts (*Castanea vesca*) for planting. These nuts were imported by a gentleman of Salem, for the purpose of introducing the culture of the trees into New England. Loudon describes this as "the most magnificent of European trees, exceeding the oak in height, and equalling it in bulk and extent." "It is used by the cabinet maker and cooper—makes an excellent coppice tree for poles and hoops—the bark is equal in astringency to that of larch, and mountain ash, for tanning—and the leaves and nuts (about six times the size of the common chesnut) afford food both for man and deer, and are desirable in autumn and winter." Price 8 cts per dozen.

Also, Cotton Seed, for those who wish to cultivate the plant as a curiosity—price 12 cts a paper.

New China Tea Sets, and light blue Dinner Ware.

Received, a great variety of the above; which, with a complete assortment of Crockery, China, and Glass Ware, are offered for sale, low, at No. 4 Dock Square.

FARM for sale in Milton, of about 200 acres, remarkably well watered, with every variety of lands and fruits, good substantial buildings, and a large portion of valuable woodland.—Also, for sale, or to let, opposite to the above named premises, a large dwelling house, with a good bake house, very pleasantly situated.—For further particulars, see the New England Farmer for May 15, or inquire of the publisher, or P. H. Pierce, 98 State st, or N. Tucker, on the premises.

May 22, 1829. tf

Imported Horses.

Barefoot, and Cleveland, the two English horses, will stand for the season at their stable in Brighton. Barefoot at $25, and Cleveland at $10, with $1 for the groom. a24

PRICES OF COUNTRY PRODUCE.

			FROM	TO
APPLES, best,	barrel.		3 00	5 00
ASHES, pot, first sort,	ton.		125 00	130 00
Pearl, first sort,	"		125 00	130 00
BEANS, white,	bushel.		1 00	1 37
BEEF, mess,	barrel.		10 25	10 50
Cargo, No. 1,	"		9 00	9 50
Cargo, No. 2,	"		8 00	8 50
BUTTER, inspected, No. 1, new,	pound.		14	16
CHEESE, new milk,	"		7	9
Skimmed milk,	"		2	3
FLOUR, Baltimore, Howard-street,	barrel.		7 00	7 12
Genesee,	"		7 00	7 50
Rye, best,	"			
GRAIN, Corn,	bushel.		56	60
Rye,	"		70	80
Barley,	"			67
Oats,	"		40	42
HOG'S LARD, first sort, new,	pound.			9
LIME,	cask.		85	90
PLAISTER PARIS retails at	ton.			3 50
PORK, clear,	barrel.		16 00	16 50
Navy, mess,	"		13 00	13 50
Cargo, No. 1,	"		13 00	13 25
SEEDS, Herd's Grass,	bushel.			2 00
Orchard Grass,	"			3 00
Fowl Meadow,	"			3 00
Rye Grass,	"			4 00
Tall Meadow Oats Grass,	"			2 50
Red Top	"		62	1 00
Lucerne,	pound.		38	50
White Honeysuckle Clover,	"		33	50
Red Clover, (northern)	"		7	8
French Sugar Beet,	"			1 50
Mangel Wurtzel,	"			1 50
WOOL, Merino, full blood, washed,	"		30	37
Merino, full blood, unwashed,	"		20	23
Merino, three fourths washed,	"		25	30
Merino, half & quarter washed,	"		22	24
Native, washed,	"		20	22
Pulled, Lamb's, first sort,	"		35	37
Pulled, Lamb's, second sort,	"		22	25
Pulled, " spinning, first sort,	"		27	30

PROVISION MARKET.

CORRECTED EVERY WEEK BY MR. HAYWARD,

(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	pound.		10	12 1-2
PORK, fresh, best pieces,	"		7	10
whole hogs,	"		5	7
VEAL,	"		6	12
MUTTON,	"		4	12
POULTRY,	"		10	16
BUTTER, keg and tub,	"		14	20
Lump, best,	"			20
EGGS,	dozen.		12	16
MEAL, Rye, retail,	bushel.			1 00
Indian, retail,	"			70
POTATOS,	"			50
CIDER, [according to quality,]	barrel.		2 00	2 50

MISCELLANIES.

Hints to People of Moderate Fortune.—The prevailing evil of the present day is extravagance.—I know very well that the old are too prone to preach about modern degeneracy, whether they have cause or not; but laugh as we may at the sage advice of our fathers, it is too plain that our present expensive habits are productive of much domestic unhappiness, and injurious to public prosperity. Our wealthy people copy all the foolish and extravagant caprices of European fashion, without considering that we have not their laws of inheritance among us,—and that our frequent changes of policy render property far more precarious here than in the old world. However, it is not to the rich I would speak. They have an undoubted right to spend their thousands as they please; and if they spend them ridiculously it is consoling to reflect that they must, in some way or other, benefit the poorer classes. People of moderate fortunes have likewise an unquestioned right to dispose of their hundreds as they please; but I would ask is it *wise* to risk your happiness in a foolish attempt to keep up with the opulent?—Of what *use* is the effort which takes so much of your time, and *all* of your income? Nay, if any unexpected change in affairs should deprive you of a few yearly hundreds, you will find your expenses have *exceeded* your income—thus the foundation of an accumulating debt will be laid, and your family will have formed habits but poorly calculated to save you from the threatened ruin. Not one valuable friend will be gained by living beyond your means, and old age will be left to comparative, if not to utter poverty.

There is nothing in which the extravagance of the present day strikes me so forcibly as the manner in which our young people of moderate fortune furnish their houses.

A few weeks since, I called upon a farmer's daughter who had lately married a young physician of moderate talents, and destitute of fortune. Her father had given her at her marriage, all he ever expected to give her; viz. two thousand dollars. Yet the lower part of her house was furnished with as much splendor as we usually find among the wealthiest. The whole two thousand had been expended upon Brussels Carpets, Albaster Vases, Mahogany Chairs, and Marble Tables. I afterwards learned that the more useful household utensils had been forgotten; and that a few weeks after her wedding, she was actually obliged to apply to her husband for money to purchase baskets, iron spoons, clothes lines, &c.—and her husband, made irritable by the want of money, pettishly demanded why she had bought so many things they did not want. Did the Doctor gain any patients, or she a single friend, by offering their visitors water in richly cut glass tumblers, or serving them with costly damask napkins, instead of plain soft towels? No,—Their foolish vanity made them less happy, and no more respectable.

Had the young lady been content with Kidderminster carpets, and tasteful vases of her own making, she might have put *one* thousand dollars at interest; and had she obtained six per cent., it would have clothed her as well as the wife of any man, who depends merely upon his own industry, ought to be clothed. This would have saved much domestic disquiet; for, after all, human nature is human nature, and a wife is never better beloved, because she teazes for money.

How to Bathe.—Reader, we are disposed to take some care of your body as well as your mind.—Be duly thankful, therefore, for the advice we are about to give you. If you are an M. D. do not turn up your medical nose at our instructions, for they are founded on much experiment and long experience, backed by the uncommon wisdom we received from nature.

The spring hath come, "refreshing earth, reviving all but man," your head aches, and you feel occasionally drowsy, languid, and uncomfortable. Take a warm bath; it will relieve you in an hour; but take it in the proper way,

> "When 't is done 't were well
> It were not done quickly;"

for in this lies the mischief of warm bathing. A man generally posts into a bath as if he were carrying an express, or running away from a broomstick.—He is out of breath, and in a perspiration on his arrival. He undresses himself in a great hurry, souses himself in the hot water, kicks about for five minutes, emerges with every pore open, puts on his garments, looks complacently in the mirror, and thinks he has taken a warm bath.—No such thing: he has taken nothing but a cold! In one hour he begins to sneeze, and the next day he commences coughing, and curses the bath.—Philosophy grieves over his folly, but will not relieve his nose and lungs. Why did the bath give him a cold? Because he was in a perspiration when he went into the water, which said perspiration was increased by the heat, and checked as soon as he raised, "placedum caput [it should be *corpus*] unda," into the colder medium of the air. The order of nature must be reversed to prevent a man from taking cold under such circumstances.

Now reader, we will tell you how to take a bath. In the first place, pay your note if it be due; or if you cannot do that, let it be protested, and think no more about it. If you have any quarrel on hand, whip or get whipped at once, tranquillity of mind is all important in rendering the warm bath beneficial. Walk leisurely to the house of ablution, and disrobe yourself with moderate haste.—You may have the water hot enough to parboil you if you choose, that is left to your own taste. In with you; and to beguile the time, read a newspaper, or smoke a cigar, taking care, however, to keep the cigar above water; if you don't it will go out. In about half an hour the water will cool to nearly the temperature of the air, and you will have gone gradually and safely through half a dozen climates. You will have left the torrid for the temperate zone.—Then let in the cold water, very slowly, almost drop by drop, and in the course of twenty minutes you will find yourself in a cold bath. Your pores will have closed gradually and moderately, your sensations will be exquisite during the process, and you will feel strength and elasticity in every limb. You emerge from the cold water into the warmer air, dry your body thoroughly with a coarse towel, and feel like a new man. It is an impossibility for you to take cold: if you do, you are at liberty to come and box our ears for giving you bad advice.—*N. Y. Courier.*

Wars.—I have been as enthusiastic and joyful as any other one, after a victory; but I also confess that even then, the sight of a field of battle has not only struck me with horror, but even turned me sick; and now that I am advanced in life, I cannot understand any more than I could at 15 years of age, how beings, who call themselves reasonable, and who have so much foresight, can employ this short existence, not in loving, and aiding each other, and passing through it as gently as possible—but, on the contrary, in endeavoring to destroy each other, as if Time did not himself do this with sufficient rapidity! What I thought at 15 years of age, I still think: "war, with the pain of death which society draws upon itself, are but organized barbarisms, an inheritance of the savage state, disguised or ornamented by ingenious institutions and false eloquence."—*Louis Buonaparte.*

Mangel Wurtzel, Sugar Beet, &c.

For sale at the Seed Store connected with the New England Farmer, 52 North Market street,

200 lbs. Mangel Wurtzel.

200 lbs. French Sugar Beet, raised expressly for this establishment, by JOHN PRINCE, Esq. Roxbury.—The superiority of this seed and the excellence of the roots for cattle are too well known to need comment.

Also, roots of the Pie Plant, or Tart Rhubarb, in fine order for transplanting,—25 cts per root. Double and Single Dahlias, from 25 cts to one dollar each. The colors and form of this flower are magnificent, and are of the easiest culture, requiring the poorest soil, in which they bloom in the highest perfection. The roots are tuberous, resembling a sweet potato—can be packed for transportation to any part of the union.

Also, Double Tuberoses, Tiger Flowers, Amaryllises, Formossissima, &c., beautiful bulbs now in season to plant.

Also, White Mulberry Seed, 50 cts per ounce, Lucerne, or French Clover, White and Red Clover, Sanfoin, Timothy, Orchard Grass, Oat Grass, Herds Grass, &c.

Also, several varieties of field corn, viz. the Early Golden Sioux, Gilman, Red, Turkey Wheat, Early Jefferson; (for the table) Sweet, or Sugar (for the table.)

The Appalusia Melon—a new variety from Illinois, introduced by Doct. GREEN.—This melon was originally derived from the western Indians, by E. WARREN, Esq.—is in eating from the 1st of September to the 1st of November—melons small, remarkably sweet, with red flesh, and a very thin rind—25 cts per ounce.

Also, the Apple Seeded Melon, a very early variety.

The Star Melon, a very late variety, of the Nutmeg species.

Agricultural Books.

The third edition of *Fessenden's New American Gardener;* this work has been pronounced by the most judicious horticulturists in New England and the middle states, to be the best treatise on Fruit Trees, Vegetables, Grape Vines, &c., to be found in this country—price $1,25.

The Vine Dresser's Theoretical and Practical Manual, on the Culture of the Vine; and Making Wine, Brandy, and Vinegar. By Thiebaut de Berneaud.

The Young Gardener's Assistant, containing Directions for the cultivation of Culinary Vegetables, and Ornamental Flowers. By T. Bridgeman, gardener, New York—price 37 1-2 cts.

A practical Treatise on the Management of Bees; and the Management of Apiaries, with the best method of destroying and preventing the depredations of the Bee Moth. By James Thacher, M. D.—price 75 cts.

Also, *one* copy of each of the following rare works:—

Phytologia, or the Philosophy of Agriculture and Gardening: with the theory of Draining Morasses, and with an improved construction of the drill plough. By Dr Darwin, (Dublin edition, price three dollars and fifty cts.)

Darwin's Botanic Garden—(price three dollars, a fine, correct copy.

Tall Meadow Oat Grass Seed.

This day received at the New England Farmer Seed Store, 52 North Market street, 20 bushels of Tall Meadow Oat Grass Seed, at $2,50 per bushel.

Published every Friday, at $3 per annum, payable at the end of the year—but those who pay within sixty days from the time of subscribing, are entitled to a deduction of fifty cents.

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